

BRASSERIE ABODE

Laurent-Perrier Champagne Race Day Menu

CRAB BISQUE

Crab bisque with sourdough croutons & sauce rouille

SMOKED HAM HOCK FRITTERS

Crispy-coated ham hock fritters with piccalilli purée & watercress

SALAD CAPRESE

Creamy burrata, heritage tomatoes & basil with balsamic vinegar

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PLAT DU JOUR

HALF ROASTED CAULIFLOWER

Lightly-spiced cauliflower, toasted almonds & parsley

7OZ BAVETTE STEAK-FRITES

Classic, thin-cut bavette steak (best cooked rare) served with French fries

GRILLED HAKE

Grilled fillet of hake with chorizo, cannellini cassoulet & crispy squid

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CRÈME BRÛLÉE

Classic set vanilla custard with a caramelised crust

RUM-POACHED PINEAPPLE

Rum-poached pineapple with coconut sorbet & coriander

CHOCOLAT LIÉGEOIS

Chocolate ice cream, chocolate shavings, whipped cream & hot chocolate sauce

Three courses £35

Includes a glass of Laurent-Perrier Champagne

Some of our food and drinks may contain nuts and other allergens.
If you have any special dietary requirements, please speak to a member
of our restaurant team who can advise you on your choice.

The image features a repeating diamond or checkerboard pattern in black and white. The pattern consists of small diamonds arranged in a grid, with black diamonds alternating with white diamonds. In the center of the image, there is a larger white diamond shape. This central diamond is outlined with a double-line border. Inside this central diamond, the capital letter 'B' is printed in a bold, black, serif font.

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